



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2022 CHEVALIER-MONTRACHET GRAND CRU

WINERY

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses.

WINE

This Grand Cru is located just above the Montrachet Grand Cru on the Puligny side. Atop the climat, the slope becomes steeper and the soil more shallow. Further east, closer to the Montrachet, the soil deepens and turns dark red due to the increased presence of iron. The temperatures are slightly cooler than Montrachet because of the higher altitude, and the soils are rich with gravel. Thus, the wines usually show an intense minerality, the sign of the great Chevalier-Montrachet.

VINEYARDS

13 parcels, 1ha 99a (4.92 acres)

Chevalier du bas sud: 6.5 ouvrées (0.69 acre), planted in 1957 and 1958

Chevalier du bas nord: 21 ouvrées (2.22 acres), planted in 1955, 1964 and 1980

Chevalier du haut: 19 ouvrées (2.01 acres), planted in 1974

VINTAGE NOTES

The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Burgundy, in quantity and above all in quality. The hot, even scorching summer that we experienced made us wonder about how our vines would react. It is clear that they adapted very well, which allows us to be optimistic about this 2022 vintage. The weather was nice and warm in the first half of July, then hot with a heat wave on July 19 and 20. Fortunately the morning temperatures remained below 20°C. We experienced a third heat wave from August 1-4. From August 14, the weather became milder again with small daily rains which allowed the vegetation to finish its maturity.

We began the harvest on August 25, which exactly met our expectations, allowing us to accelerate the harvest while allowing long pressings, beneficial for the quality of the musts.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maximum 1/3 Vosges, minimum 2/3 Allier). After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Chevalier - Montrachet, Grand Cru, AOC
Soil: Calcareous clay
Age/Exposure: Planted in 1955, 1957, 1958, 1964, 1980
Southeast exposure
Altitude: 237m
Certifications: Organic - Ecocert 1992
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in oak casks - 25% new, followed by 6 months in stainless steel

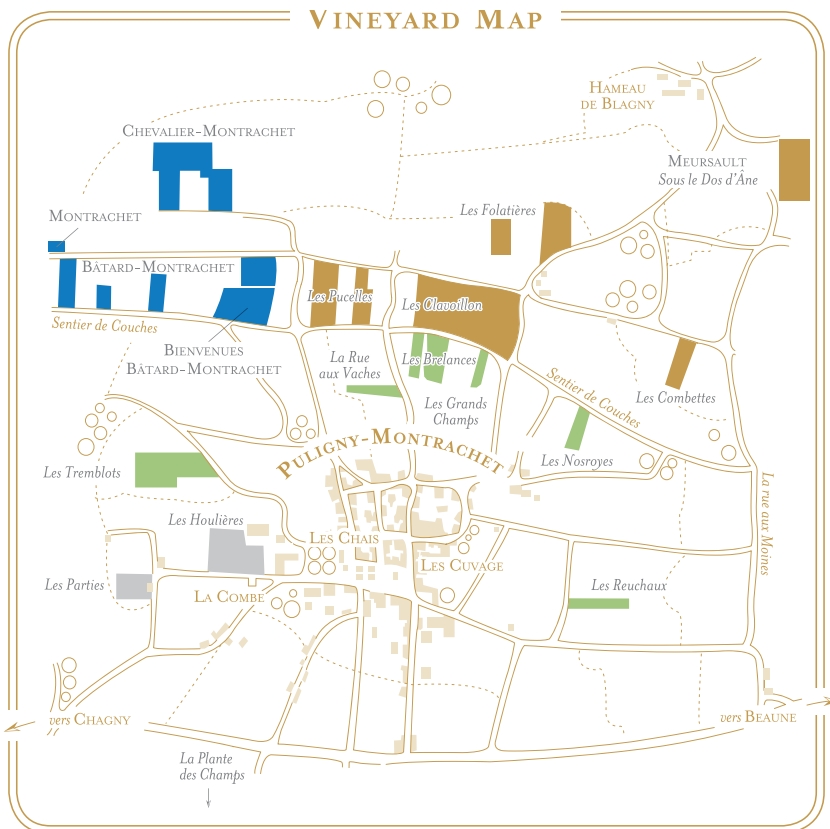
TECHNICAL DETAILS

Alcohol: 13%



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GRANDS CRUS 4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA

Puligny-Montrachet Les Pucelles
Puligny-Montrachet Les Combettes
Puligny-Montrachet Les Folatières
Puligny-Montrachet Le Clavoillon
Meursault *Sous le Dos d'Âne*

**PULIGNY-MONTRACHET
VILLAGE 4,1 HA**

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties
Les Houlières
La Plante des Champs

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